



**Food Safety and Inspection Service
United States Department of Agriculture
Washington, D.C. 20250-3700**

Export Library

PLREV28--2/13/2002

EXPORT REQUIREMENTS FOR POLAND

ELIGIBLE/INELIGIBLE PRODUCTS

A. Eligible Products

1. Beef

- a. Fresh/frozen beef and beef products
- b. Unscalded beef tripe for edible use

2. Pork

- a. Fresh/frozen pork and pork products
- b. Lard, fats and oils

3. Poultry and poultry products including poultry trimmings

4. Edible Processed Animal Proteins

5. Inedible Products

- a. Inedible meat from bovine, porcine, ovine, caprine, or equine species not intended for human consumption.
- b. Concentrated sheep bile may be exported to Poland for medical purposes

B. Ineligible Products

- 1. Frozen ground meat and poultry and mechanically deboned meat and poultry.

2. Horsemeat for human consumption

3. Poultry and poultry products from flocks and establishments located in California, Nevada, or Arizona. However, poultry products from California, Nevada, or Arizona that have been cooked to at least 70 degrees C and canned products that have been cooked to 70 degrees C and Fo 3 for at least 20 minutes are eligible if the birds from which the cooked or canned poultry meat is derived did not originate from farms located within a 20 mile radius of any Newcastle disease outbreak that took place with the last 40 days.*

PROCESSING REQUIREMENTS

A. Tripe - Polish law prohibits the presence of chemical residues of hydrogen peroxide, calcium oxide, and calcium hydroxide. The Polish Veterinary Services reserves the right to test shipments upon arrival. Exporters should be aware that a pH of greater than or equal to 7.0 may result in rejection of the shipment.

B. Processed Meat Products

Import permits are issued following laboratory analysis (chemical and microbiological) of 6 representative samples of each consignment. This function can be coordinated through an importing agent in Poland.

LABELING REQUIREMENTS

A. Bulk packaged and consumer ready packages of meat and poultry and meat and poultry products must be labeled with the following information in the Polish language:

1. name of product
2. thermal status (fresh, frozen, or chilled),
3. name and address of producer or exporter,
4. production date
5. use by/best before date,
6. shelf life,

7. list of ingredients (for processed product only), and
8. product weight.

This information can be applied using pressure sensitive stickers.

B. Lard

1. With the exception of permitted antioxidants, lard may be exported to Poland in ship tanks under the requirements for fats and oils outlined below.
2. A placard secured to the hatch should bear antioxidant data and the export stamp.
3. Approved label(s) bearing printed inspection legend with establishment number must be attached to the export certificate. One export stamp will be issued for each ship's tank. Stamps shall be attached to all hatches of filled tanks.

DOCUMENTATION REQUIREMENTS

A. All certificates and certification statements accompanying product for export must be signed by FSIS veterinarians.

B. Importer must obtain a license/permit from the Polish Veterinary Services.

C. Red Meat Other Than Pork

1. Obtain FSIS Form 9060-5 (MP Form 130) - Export Certificate of Wholesomeness.
2. Obtain FSIS Form 9465-2 - Health Certificate for Fresh Meat of Bovine, Ovine and Caprine Species, Offals and for Forestomachs Therefrom, (09/28/1999).

D. Pork

1. Obtain FSIS Form 9060-5 - Export Certificate of Wholesomeness.
2. Obtain FSIS Form 9465-5 (08/01/2000)- Health Certificate for Fresh Meat of Porcine Species. FSIS Form 9465-5 must accompany all fresh/frozen pork certified on or after December 1, 2000. FSIS Form 9465-2 (11/96) formerly used on a temporary basis to certify pork products may not be used on or after December 1, 2000. FSIS Form 9465-5 is now available to inspection personnel to be ordered from FSIS Central Supply. If there are further questions, contact FSIS Technical Service Center at (402) 221-7400.

Fresh pork must be derived from swine originating from herds that are free of pseudorabies. APHIS has an Accelerated Pseudorabies Eradication Program (APEP). APHIS requires that pigs originating from herds affected with pseudorabies be transported to slaughter facilities under official seal and be accompanied by APHIS Form VS-127. Establishments that slaughter, cut, and/or store pork intended for export to Poland must have a control program to assure that only pork originating from herds free from pseudorabies is certified for export to Poland. Additional information about APEP can be obtained at the following Internet site: www.aphis.usda.gov/oa/a pep/#regs.

E. Poultry

1. Obtain FSIS Form 9060-5 - Export Certificate of Wholesomeness.
2. Obtain FSIS Form 9465-3, Health Certificate for Fresh Poultry Meat and Offals (09/30/1999).

F. Further Processed Red Meat Products

1. Obtain FSIS Form 9060-5 - Export Certificate of Wholesomeness.
2. Obtain FSIS Form 9465-1, Health Certificate for Meat Products (11/96).

G. Edible Processed Animal Proteins

1. Obtain FSIS Form 9060-5 - Export Certificate of Wholesomeness.
2. Obtain FSIS Form 9465-7 (05/19/2000), Health Certificate for Edible Processed Animal Proteins.

H. Casings

1. Obtain FSIS Form 9060-7, Animal Casings Export Certificate for Countries Requiring Ante- mortem, Post-mortem and Fit Human Food Statement.
2. Obtain FSIS Form 9465-4, Health Certificate for Salted Animal Casings Intended for Dispatch to Poland (11/96).

I. Fats, oils - The original copy of FSIS Form 9060-5 must accompany shipments. Shipments arriving without the certificate will be refused entry. Include the following on the export certificate:

1. Location of tanks must be entered in the space for "Shipping Marks" and "Stamp Numbers, e.g., Port #3 or Starboard #2. Tanks shall be identified again in the "No. Column" in abbreviated format such as " P-3 or S-2."
2. For each tank, the estimated product weight shall be listed in the weight column. Such weight may be obtained from marine surveyor.
3. A statement of cleanliness should be made in the description column to read: "The pipes and pumps used for loading lard or fat and the tanks were inspected and found to be clean before the lard or fat was loaded."

J. Lard

1. The following statement(s) must be typed on the FSIS Form 9060-5:
 - a. *"The lard is derived from animals which originate from areas which are free of exotic disease."*
 - b. *"The lard contains up to (List antioxidants and amount used)."*
 - c. *"The lard has a peroxide value (LEA) which is not greater than 2."*
 - d. *"The Kreis test performed on the lard was negative."*
 - e. *"The color and odor of the lard meet the specifications outlined in Section 319.702 of the Regulations."*

NOTE: The exporter has the option to test for rancidity prior to exporting or upon arrival in Poland. If testing is to be done in Poland, do not provide the statements regarding rancidity [(3) or (4)] on the export certificate.

2. 9 CFR 319.702 is described below:

- a. Lard is the fat rendered from clean and sound edible tissues from swine. The tissues may be fresh, frozen, cooked, or prepared by other processes approved by the FSIS in specific cases, upon a determination that the use of such processes will not result in the adulteration or misbranding of the lard. The tissues shall be reasonably free from blood and shall not include stomachs, livers, spleens, kidneys, and brains, or settlings and skimmings. "Leaf Lard" is lard prepared from fresh leaf (abdominal) fat.

b. Lard (when properly labeled) may be hardened by the use of lard sterin or hydrogenated lard or both and may contain refined lard and deodorized lard, but the labels of such lard shall state such facts as applicable.

c. Products labeled "Lard" or "Leaf Lard" must have the following identity and quality characteristics to insure good color, odor, and taste of finished product:

1) Color.....White when solid. Maximum 3.0 red units in a 5 1/4 inch cell on the Lovibond scale.

2) Odor and TasteCharacteristic and free from foreign odors and flavors.

3) Free fatty acid.....Maximum 0.5 percent (as oleic) or 1.0 acid value, as milligrams KOH per gram of sample.

4) Peroxide value.....Maximum 5.0 (as milliequivalents of peroxide per kilogram fat).

5) Moisture and volatile matter.....Maximum 0.2 percent.

6) Insoluble impurities....By appearance of liquid, fat, or maximum 0.05 percent.

d. Product found upon inspection not to have the characteristics specified in paragraph c. above, but found to be otherwise sound and in compliance with paragraphs a. of this section may be further processed for the purpose of achieving such characteristics.

3. Original export certificate and attached label(s) shall be delivered to the shipper, who shall deliver them to the chief officer of the vessel carrying the shipment. The chief officer shall present the certificate and label(s) to the port health authority on arrival in Poland.

4. The export certificate shall be visaed by consul of Poland.

K. Technical Animal Fat - Certified technical animal fat may be described on the certificate as "*technical animal fat*;" or if it is tallow, it may be described on the certificate as "*Tallow*" and the description may include the statement "*taitre not less than 40° C.*" The following statement must appear on the FSIS Form 9060-5 (typed):

"I certify that the technical animal fat is derived from animals which originate from areas which are free of exotic diseases."

L. Inedible Products

1. Obtain FSIS Form 9060-9.
2. Obtain FSIS Form 9465-6, Health Certificate for Fresh Meat of Bovine, Porcine, Ovine, Caprine and Equine Species Not Intended for Human Consumption (10/04/1999).

HANDLING/STORAGE REQUIREMENTS

A. Pork and products containing pork - Fresh/frozen pork and pork used in the production of not fully cooked products must be tested for trichinae or receive cold treatment to destroy trichinae as outlined in 9 CFR 318.10(c)(2). Note: This requirement is not applicable to pork kidneys and livers.

B. Fats, oils.

1. Ship tanks will be inspected and passed for cleanliness before product is loaded onto the ship. Marine surveyors will do this inspection under general inspector's supervision. To be acceptable, tanks must be clean, dry, and free of residues from previous cargoes.
2. When product is shipped from an Identification (ID) Service establishment, an inventory of Federally inspected lard or rendered fats will be maintained. Records will include additions to and removals from each storage tank. Inspector should be able to estimate product amount in storage at any time. An inspection opening is required on each tank. Transfer from tank to ship is permitted only through a line without other connections than to the tank. Product transfer may also be accomplished by use of tank trucks. Ship tanks shall be examined to ensure that they are empty before operations start. Loading will be done under continuous supervision of the inspector. If operations are interrupted for any reason, the hatch on the tank must be sealed. The seal must not be broken until operations are resumed.

OTHER REQUIREMENTS

A. Technical Animal Fat - Technical animal fat may be certified in accordance with Section 351.3 of the Meat and Poultry Regulations. That section states: "if the fat was rendered from materials derived from carcasses, that had been inspected and passed and came from animals that did not die otherwise than by

slaughter under inspection. The certification will be made by a Program employee when he determines upon the basis of examination made by him or other inspectors ... and information obtained by him or them from the exporter or other sources ...that the technical animal fat is eligible for certification ... and therefore the statements to be certified are correct." (See certification requirements discussed in the section on "Documentation Requirements," above).

B. Permitted Antioxidants

1. Propylgallate, octylgallate, dodecylgallate, or any combination of two - up to 100 mg/kg.
2. Butylated hydroxyanisole (BHA) - up to 100 mg/kg.
3. Any combination of gallates with BHA - up to 100 mg/kg.
4. Natural and synthetic tocopherols - up to 200 mg/kg.

C. Poultry - Exporters should be aware that U.S. poultry meat intended for distribution to retail outlets must be packaged in layer packs only. Poultry meat packaged in bulk or "improperly packed" layer packs will be allowed entry for further processing only.

D. Packaging - Any blood or fluid leakage from offal cartons may result in rejection of the entire shipment at the port of entry. Poly lined cartons are recommended.

E. Sample Shipments - The Polish veterinary authorities do not require an import permit for sample product, but product must be accompanied by FSIS Form 9060-5.

F. Polish Norms (quality, production , and storage standards) - Polish Norms (e.g., PN-83 A-07005, Foodstuffs, Climatic Environmental and Cold Storage Periods) may apply to exports of meat and poultry to Poland. Product may be rejected upon entry if the Norms are exceeded. There are eleven Polish Norms which could apply to meat and poultry. Exporters are advised to verify through the Polish importer that the product meets Poland's quality Norms.

PLANTS ELIGIBLE TO EXPORT

All Federally inspected establishments are eligible to export to Poland.

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